

III. AMENDMENTS TO THE CLAIMS

MARKED VERSION OF CLAIMS WITH PRESENT STATUS DELINEATED

- **THE CLAIMS ARE HEREIN AMENDED, CANCELLED, OR ADDED TO, SO AS TO EVENTUATE IN THE NEW SET OF PENDING CLAIMS INDICATED BELOW. THIS LISTING OF CLAIMS WILL REPLACE ALL PRIOR VERSIONS AND LISTING OF CLAIMS IN THE APPLICATION.**

-- The status of each claim is indicated after the claim number by use of a parenthetical identifier selected from: (Original), (Currently amended), (Canceled), (Withdrawn), (Withdrawn – currently amended), (Previously presented), (New), and (Not entered). Claim text is provided for each claim in the listing except for the claims status “canceled” or “not entered.” Only claims having the status of “Currently amended” or “Withdrawn – currently amended” include markings to indicate changes that have been made relative to the immediate prior version of the claims. The text of any deleted matter is shown by strike-through, except that double brackets, placed before and after deleted characters of five or fewer consecutive characters, may be used. The text of any added subject matter is shown by underlining the added text. Claims that were previously canceled that are reinstated here, if any, are reinstated by adding the claim as a “(New)” claim with a new claim number.

WHAT IS CLAIMED IS:

1. (Currently amended) A low-gluten wafer ~~støek~~ pre-cooked mixture consisting of:
about 50% of a mixture of wheat starch and pre-gelatinized wheat starch and about ~~two parts~~
50% of water at a temperature of between about 100 degrees Fahrenheit and about 150 degrees
Fahrenheit.
2. Cancelled
3. Cancelled
4. Cancelled
5. (Currently amended) The low-gluten wafer ~~støek~~ pre-cooked mixture according to claim
1, where the water has temperature of about 125 degrees Fahrenheit.
6. Cancelled
7. Cancelled
8. Cancelled
9. Cancelled

10. Cancelled

11. Cancelled

12. Cancelled

13. Cancelled

14. (Currently amended) A low gluten wafer made from the ~~steek~~ pre-cooked mixture in claim 1.

15. (Currently amended) The low gluten wafer in claim 14 made by the process of:
placing between about 1/20th of a teaspoon to about 1/2 of a teaspoon in volume of the ~~steek~~ pre-cooked mixture on a substrate;
heating the substrate/~~steek~~ pre-cooked mixture in a cooking environment having a temperature between about 250 degrees Fahrenheit to about 400 degrees Fahrenheit for between about 5 minutes to about 10 minutes; and removing the low gluten wafer from the substrate.

16. Cancelled

17. Cancelled

18. (New) The low-gluten wafer pre-cooked mixture according to claim 1, where said wheat starch and pre-gelatinized wheat starch are provided in substantially equal amounts.

19. (New) A low gluten wafer made from the pre-cooked mixture in claim 18.

20. (New) The low gluten wafer in claim 19 made by the process of:
placing between about $1/20^{\text{th}}$ of a teaspoon to about $1/2$ of a teaspoon in volume of the pre-cooked mixture on a substrate;
heating the substrate/pre-cooked mixture in a cooking environment having a temperature between about 250 degrees Fahrenheit to about 400 degrees Fahrenheit for between about 5 minutes to about 10 minutes; and removing the low gluten wafer from the substrate.